



Are, shucks!

BY KIRSTEN MATTHEW

NEW York: The Big Corn? If state Sen. Michael Nozzolio has anything to say about it, sweet yellow corn will soon become New York's first official veggie.

Since 2007, the senator has been campaigning in Albany for the summer crop to become the state legume. "Establishing a state vegetable is an important way to bring attention to New York state agriculture," says Nozzolio, who got the go-ahead

from his fellow senators. Now, it's got to pass the Assembly when they're back in session later this year.

Only a few states even have their own vegetable: New Mexico has the chili (makes sense) and Louisiana, the sweet potato (seems about right). And New York gets corn?

"It's grown on more farms in New York than any other vegetable and generates more than \$70 million in sales every year," Nozzolio adds.

To celebrate its moment in the spotlight, try one of these innovative corn courses at menus around town.



Grilled corn off the cob, \$7

Market Table • 54 Carmine St.;
212-255-2100

To make his deconstructed Mexican cheesy corn, Mike Price, Market Table's executive chef and owner, chars it on the grill before coating it in chili, lime juice, mayonnaise and cheese. Finally, rather than serve it do-it-yourself style, Price removes the kernels from the cob to make it easier for his customers.

"I don't want them picking corn out of their teeth on a first date!" he says.

The resulting dish tastes spicy and salty and a little tangy, thanks to the citrus — and goes perfectly, Price says, with a juicy steak.